SPIRIT®

LP GAS GRILL OWNER'S GUIDE

ESNA GUÍA DEL PROPIETARIO DE LA BARBACOA DE GAS PROPANO LICUADO - PG. 31

FC MODE D'EMPLOI DU GRILL À GAZ PL - PG. 55

E210 · E310 · SP310

Thank you for purchasing a Weber® grill. You've made a wise investment. Now take a few minutes and protect it by registering your product online at www.weber.com.®

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL.

⚠ DANGER

If you smell gas:

1) **Shut off gas to the appliance.**
2) **Extinguish any open flames.**
3) **Open lid.**
4) **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury, death, or damage to property.

⚠ WARNING

1) **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2) **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

⚠ WARNING: Carefully follow all leak-check procedures in this Owner's Guide prior to grill operation. Do this even if the grill was dealer-assembled.

⚠ WARNING: Do not ignite this appliance without first reading the BURNER IGNITION sections of this Owner's Guide.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

NOTICE TO INSTALLER: These instructions must be left with the owner, who should keep them for future use.

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US - ENGLISH
07/13/12

WARNINGS

⚠ DANGER

Failure to follow the DANGERS, WARNINGS and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

WARNINGS:

- ⚠ **Improper assembly of grill may be dangerous. Please follow the assembly instructions carefully.**
- ⚠ **Do not use this grill unless all parts are in place. The grill must be properly assembled according to the assembly instructions.**
- ⚠ **Your Weber® gas grill should never be used by children. Accessible parts of the grill may be very hot. Keep young children away while grill is in use.**
- ⚠ **Exercise caution when using your Weber® gas grill. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.**
- ⚠ **Do not use charcoal or lava rock in your Weber® gas grill.**
- ⚠ **While igniting the grill or cooking, never lean over open grill.**
- ⚠ **Never place hands or fingers on the front edge of the cookbox when the grill is hot or the lid is open.**
- ⚠ **Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your grill is in operation.**
- ⚠ **Use heat-resistant barbecue mitts or gloves when operating grill.**
- ⚠ **Use the pressure regulator and hose assembly that is supplied with your Weber® gas grill.**
- ⚠ **Should the burners go out while grill is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight grill, using the igniting instructions.**
- ⚠ **Do not use the grill within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.**
- ⚠ **Do not build this model of grill in any built-in or slide-in construction. Ignoring this WARNING could cause a fire or an explosion that can damage property and cause serious bodily injury or death.**
- ⚠ **Do not store an extra (spare) or disconnected liquid propane cylinder under or near this grill.**
- ⚠ **After a period of storage and/ or nonuse, the Weber® gas grill should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.**
- ⚠ **Do not operate the Weber® gas grill if there is a gas leak present.**
- ⚠ **Do not use a flame to check for gas leaks.**
- ⚠ **Do not put a grill cover or anything flammable on, or in the storage area under, the grill while grill is in operation or is hot.**
- ⚠ **Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.**
- ⚠ **Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.**
- ⚠ **Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**
- ⚠ **The Weber® gas grill should be thoroughly cleaned on a regular basis.**
- ⚠ **A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.**
- ⚠ **Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.**
- ⚠ **If you see, smell or hear the hiss of gas escaping from the liquid propane cylinder:**
  1. **Move away from liquid propane cylinder.**
  2. **Do not attempt to correct the problem yourself.**
  3. **Call your fire department.**
- ⚠ **Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**

ADDITIONAL WARNINGS FOR STATE OF CALIFORNIA:

- ⚠ **Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.**
- ⚠ **Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)**

WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum castings:	25 years (2 years on paint; excludes fading)
Stainless steel shroud:	25 years
Porcelain-enameled shroud:	25 years
Stainless steel burner tubes:	10 years
Stainless steel cooking grates:	5 years no rust through or burn through
Stainless steel Flavorizer® bars:	5 years no rust through or burn through
Porcelain-enameled cast-iron cooking grates:	5 years no rust through or burn through
Porcelain-enameled cooking grates:	3 years no rust through or burn through
Porcelain-enameled Flavorizer® bars:	2 years no rust through or burn through
Infrared rotisserie burner:	2 years
All remaining parts:	2 years

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this Owner's Guide.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS LLC
Customer Service Center
90 West Hillcrest Boulevard, Suite 308
Schaumburg, IL 60195
USA

For replacement parts, call:
1-800-446-1071

Visit www.weber.com®, select your country of origin, and register your grill today.

The grills illustrated in this Owner's Guide may have slight differences than the model purchased.

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MEMO 29

SPIRIT® E210 LP EXPLODED VIEW · DIAGRAMA DE DESPIECE · VUE ECLATEE

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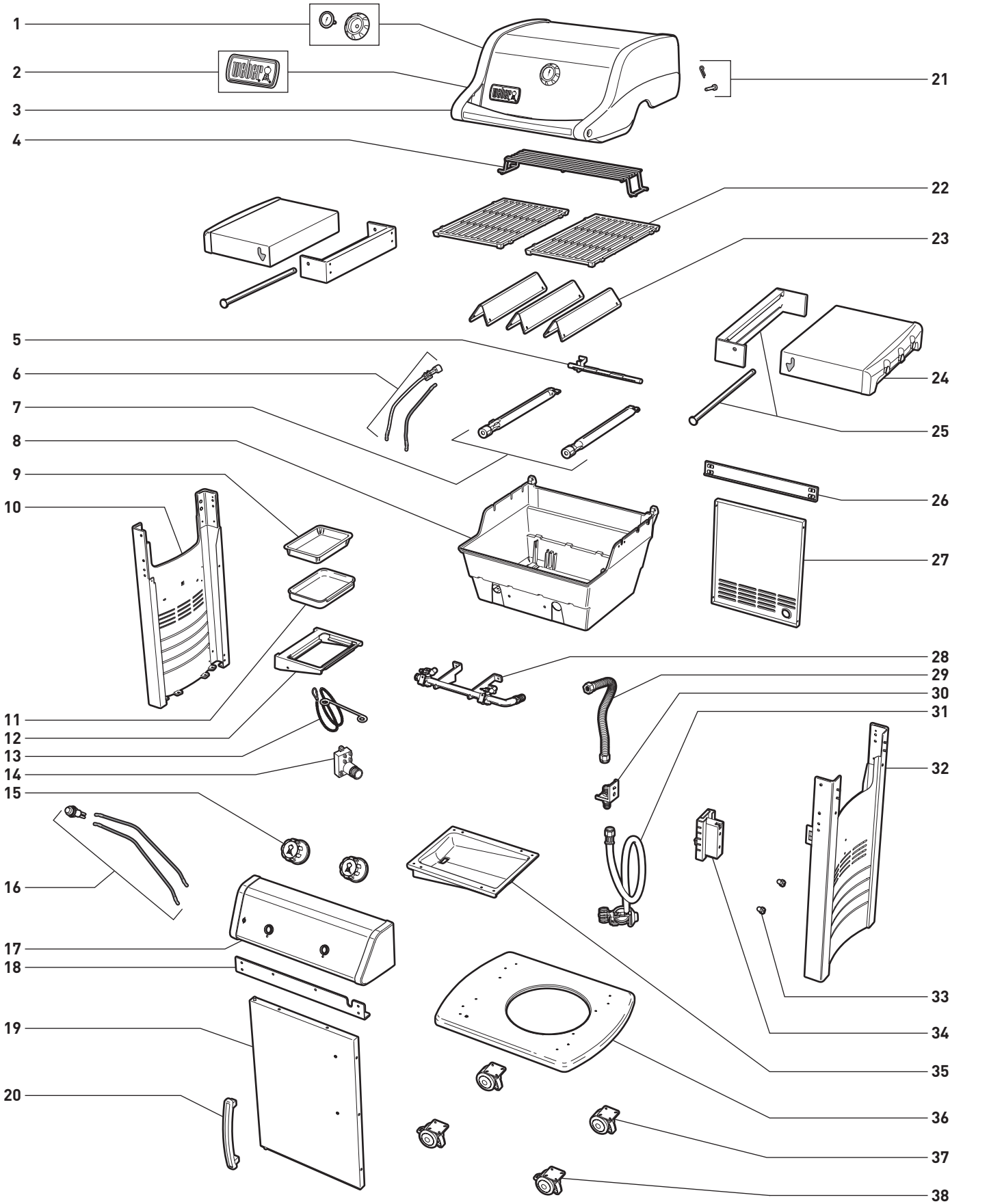


SPIRIT® E210 LP EXPLODED VIEW · DIAGRAMA DE DESPIECE · VUE ECLATEE

SPIRIT® E210 LP EXPLODED VIEW LIST

1. Thermometer and Bezel
2. Logo Plate
3. Shroud Assembly
4. Warming Rack
5. Crossover® Burner Tube
6. Igniter Electrode
7. Burner Tube
8. Cookbox
9. Disposable Drip Pan
10. Left Frame Panel
11. Catch Pan
12. Catch Pan Holder
13. Matchstick Holder
14. Igniter Module
15. Control Knob
16. Igniter Button
17. Control Panel
18. Front Cross Brace
19. Door
20. Door Handle
21. Shroud Hardware
22. Cooking Grate
23. Flavorizer® Bar
24. Fold-Down Side Table
25. Fold-Down Assembly
26. Rear Cross Brace
27. Rear Panel
28. Manifold
29. Manifold Hose
30. Bulkhead
31. Hose & Regulator
32. Right Frame Panel
33. Cylinder Glide
34. Cylinder Scale
35. Slide-Out Grease Tray
36. Bottom Panel
37. Caster
38. Locking Caster

SPIRIT® E210 LP LISTA DEL DIAGRAMA DE DESPIECE

1. Termómetro y bisel
2. Placa del logotipo
3. Ensamblaje de la cubierta
4. Rejilla para calentar
5. Tubo del quemador Crossover®
6. Electrodo de encendido
7. Tubo del quemador
8. Caja de cocción
9. Bandeja de goteo desechable
10. Panel izquierdo del bastidor
11. Plato recolector
12. Soporte del plato recolector
13. Portacerillos
14. Módulo de encendido
15. Perilla de control
16. Botón de encendido
17. Tablero de control
18. Refuerzo transversal delantero
19. Puerta
20. Asa de la puerta
21. Accesorios de la cubierta
22. Parrilla de cocción
23. Barra Flavorizer®
24. Mesa lateral
25. Ensamble plegable
26. Refuerzo transversal posterior
27. Panel posterior
28. Múltiple
29. Manguera del múltiple
30. Bloque de conexiones
31. Manguera y regulador
32. Panel derecho del bastidor
33. Deslizadora del cilindro
34. Báscula del cilindro
35. Bandeja deslizante de grasa
36. Panel inferior
37. Rueda giratoria
38. Rueda giratoria con bloqueo

SPIRIT® E210 LP LISTE DE LA VUE ÉCLATÉE

1. Thermomètre et bec
2. Plaque du logo
3. Assemblage du châssis
4. Grille de maintien au chaud
5. Tube du brûleur Crossover®
6. Électrode de l’allumeur
7. Tube du brûleur
8. Boîtier de cuisson
9. Égouttoir jetable
10. Panneau du cadre gauche
11. Égouttoir
12. Support pour égouttoir
13. Porte-allumette
14. Module de l’allumeur
15. Bouton de commande
16. Bouton de l’allumeur
17. Panneau de commande
18. Croisillon avant
19. Port
20. Poignée de porte
21. Quincaillerie du châssis
22. Grille de cuisson
23. Barre Flavorizer®
24. Tablette latérale
25. Assemblage pliable
26. Croisillon arrière
27. Panneau arrière
28. Collecteur
29. Tuyau du collecteur
30. Cloison
31. Tuyau & régulateur
32. Panneau du châssis droit
33. Glissière de la bouteille de gaz
34. Échelle de la bouteille de gaz
35. Plateau de récupération des graisses amovible
36. Panneau inférieur
37. Roulette
38. Roulette à verrouillage

IMPORTANT INFORMATION ABOUT LP GAS

WHAT IS LIQUID PROPANE GAS?

Liquid propane (LP) is the flammable, petroleum-based product used to fuel your grill. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a cylinder, LP is a liquid. As pressure is released from the cylinder, the liquid readily vaporizes and becomes LP gas.

- LP has an odor similar to natural gas. You should be aware of this odor.
- LP is heavier than air. Leaking LP gas may collect in low areas and resist dispersion.

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

There are various guidelines and safety factors that you need to keep in mind when using liquid propane (LP) gas. Carefully follow these instructions before using your Weber® gas grill.

- Always close the cylinder valve before disconnecting regulator.
- Do not use a damaged LP cylinder. A dented or rusty LP cylinder or an LP cylinder with a damaged valve may be hazardous and should be replaced with a new cylinder immediately.
- Treat "empty" LP cylinders with the same care as you treat full cylinders. Even when an LP cylinder is empty of liquid, there may still be gas pressure inside the cylinder.
- The LP cylinder must be installed, transported, and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (the cylinder will become too hot to hold by hand). For example: do not leave the LP cylinder in a car on a hot day.
- Leak test the fitting where the regulator connects to the LP cylinder each time a reconnection occurs. For example: test each time the LP cylinder is refilled and reinstalled.
- LP cylinders must be kept out of reach of children.

STORAGE AND/OR NONUSE

For grills that have been stored or left unused for a while, it is important to follow these guidelines:

- The gas must be turned off at the LP cylinder when the Weber® gas grill is not in use.

⚠ **WARNING: Make sure that the LP cylinder valve is closed when the grill is not in use. Close by turning valve clockwise.**

- If storing the Weber® gas grill indoors, first DISCONNECT the gas supply and store the LP cylinder outdoors in a well-ventilated space.

⚠ **CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**

- Do not store a disconnected LP cylinder in a building, garage, or any other enclosed area.
- If you do not disconnect the LP cylinder from the Weber® gas grill, be sure to keep both the grill and the cylinder outdoors in a well-ventilated area.
- The Weber® gas grill should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "ANNUAL MAINTENANCE.")
- Check that the areas under the control panel and the slide-out grease tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screens should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

US INSTALLATION CODES

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

CANADIAN INSTALLATION CODES

These instructions, while generally acceptable, do not necessarily comply with the Canadian installation codes, particularly with piping above and below ground. In Canada, the installation of this appliance must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code).

US LP CYLINDER REQUIREMENTS

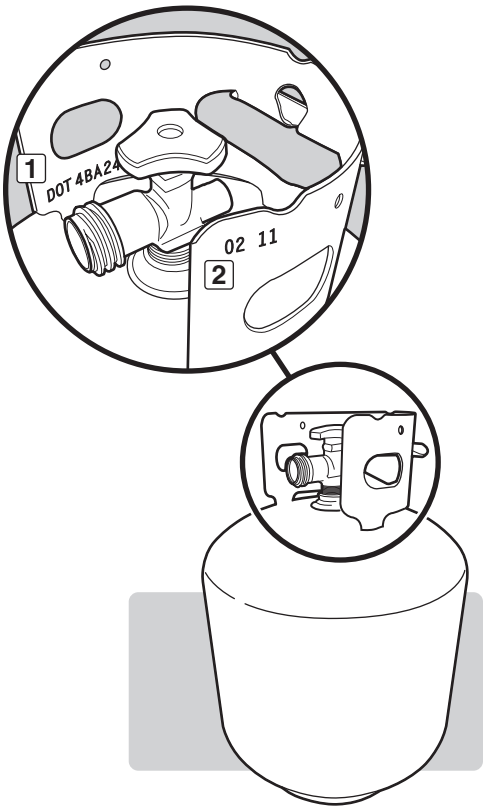
- Check to be sure that cylinders have a D.O.T. certification **(1)**, and that the testing date **(2)** is within five years of current use. Your LP gas supplier can do this for you.
- All LP cylinder supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size, approximately 18¼ inches high and 12¼ inches in diameter.
- The cylinder must be constructed and marked in accordance with Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

⚠ **WARNING: The liquid propane cylinder used with your grill must have a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the grill connection.**

CANADIAN LP CYLINDER REQUIREMENTS

- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.

NOTE: Your retailer can help you match a replacement cylinder to your grill.



IMPORTANT INFORMATION ABOUT LP GAS CONNECTIONS

WHAT IS A REGULATOR?

Your Weber® gas grill is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LP cylinder.

REGULATOR CONNECTIONS

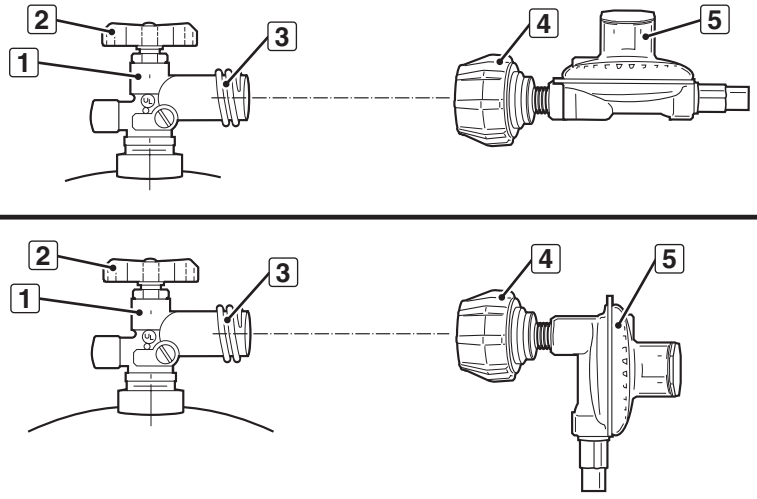
Each Weber® LP regulator is designed for vapor withdrawal and is equipped with a UL-listed Type 1 cylinder connection as described in the latest edition of ANSI Z21.58. THE LP CYLINDER THAT YOU CONNECT TO THE REGULATOR MUST BE EQUIPPED WITH A COMPATIBLE TYPE 1 CONNECTION IN THE CYLINDER VALVE. This Type 1 connection allows you to make a fast and safe hookup between your Weber® gas grill and the LP cylinder.

NOTE: Gas will not flow from the cylinder unless the Type 1 coupling is fully engaged.

- The pressure regulator supplied with the Weber® gas grill must be used. This regulator is set for 11 inches of water column pressure.
- Replacement pressure regulator and hose assemblies must be those specified by Weber-Stephen Products LLC.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.
- The gas connections supplied with your Weber® gas appliance have been designed and tested to meet 100% of CSA and ANSI requirements.

⚠ **WARNING: Replacement LP cylinders must match the regulator connection supplied with this Weber® gas appliance.**

TYPE 1 CONNECTIVE COUPLING



1	Type 1 Valve		4	Thermally Sensitive Nut
2	Hand Wheel		5	Propane Regulator
3	External Thread			

FUELING YOUR GRILL

Before using your grill for the first time, you need to obtain an LP cylinder. New cylinders can be purchased full; empty cylinders can be refilled or exchanged. You may choose to purchase a spare LP cylinder so that you don't run out of fuel in the middle of cooking a meal.

⚠ **WARNING: Never store an extra (spare) LP cylinder under or near the Weber® gas grill.**

INSTALLING THE LP CYLINDER

LP cylinders can vary based on the shape of the top collar assembly (the metal protective ring around the cylinder valve). Its shape determines how a cylinder will hang on the cylinder scale. One type of cylinder mounts with the valve facing forward **(1)**. The other type mounts with the valve facing away from the fuel scale **(2)**. To properly install your LP cylinder, first identify what type of cylinder you purchased. Weber recommends LP cylinders with a 47.6 lb water capacity. Other cylinders may be acceptable for use provided they are compatible with the appliance retention means (cylinder scale).

The LP cylinder is installed inside the base cabinet, on the cylinder scale (right side).

Prepare Grill for Cylinder Installation

A) Check that all burner control knobs are in the off (○) position. Your grill was shipped with control knobs in the off (○) position, but you should check to be sure that they are turned off. Check by pushing in and turning knobs clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off. If your grill has a side burner, make sure the side burner control knob is turned off.
B) Open base cabinet door.

Install the LP Cylinder

A) Loosen cylinder lock wing nut. Swing cylinder lock up **(3)**.
B) Turn the LP cylinder so the opening of the valve is either to the front or side of the Weber® gas grill.

⚠ **WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.**

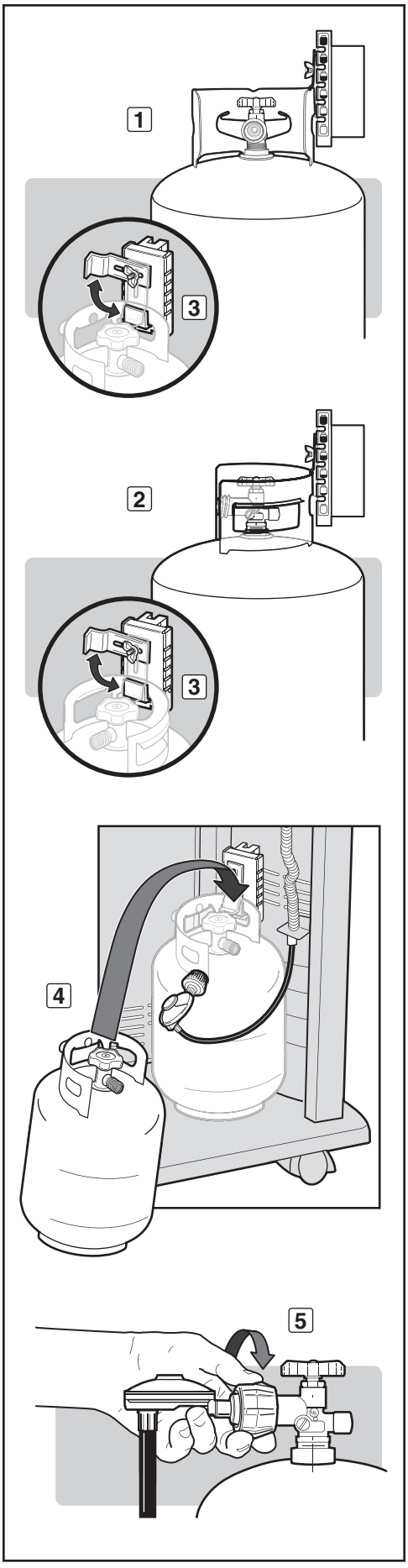
C) Lift cylinder up into position on the cylinder scale **(4)**.
D) Swing the cylinder lock down. Tighten the wing nut.

Connect the Regulator / Hose to the Cylinder

A) Remove the plastic dust cover from the cylinder valve.
B) Screw the regulator coupling onto the cylinder valve, turning clockwise, or to the right **(5)**. **Hand-tighten only.**

NOTE: This connection tightens clockwise and will not allow gas to flow unless the connection is tight.

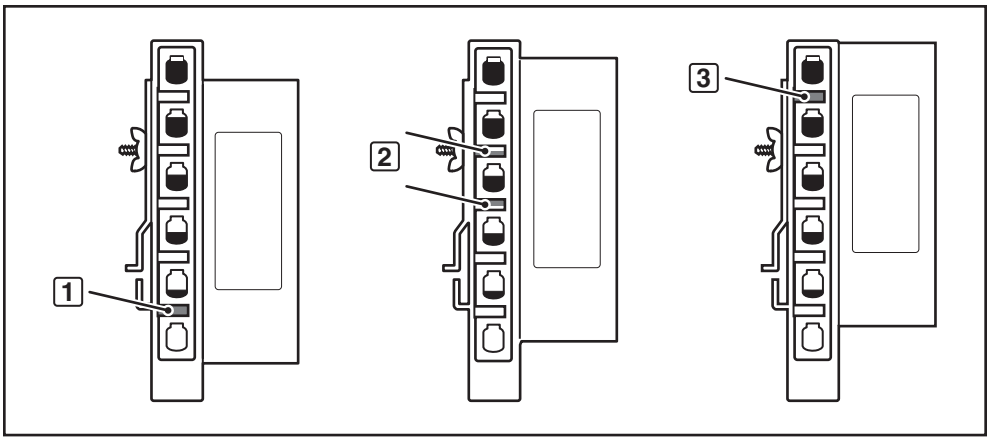
⚠ **WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.**



LP CYLINDER INSTALLATION AND REMOVAL

FUEL LEVEL

The cylinder scale, a feature on some of our grills, will indicate the propane supply so you can refill the cylinder before running out of fuel. Check the fuel level by viewing the orange level indicator line, located on the side of the cylinder scale. When the indicator line is at the bottom, the cylinder is empty **(1)**. When it is in the middle, the cylinder is half full **(2)**. When it is at the top, the cylinder is full **(3)**.



REMOVING THE LIQUID PROPANE CYLINDER FOR REFILLING OR REPLACEMENT

A full LP cylinder will last about 18–20 hours of cooking time at normal use. You do not have to run out of fuel before you can refill the cylinder. In fact, we recommend that you refill the LP cylinder before it is completely empty.

Removal of the LP Cylinder

A) Close cylinder valve (turn clockwise) **(4)**.
B) Unscrew regulator coupling by turning counterclockwise, by hand only **(5)**.
C) Loosen cylinder lock wing nut and turn cylinder lock up out of the way **(6)**.
D) Lift cylinder off cylinder scale.

FILLING THE LP GAS CYLINDER

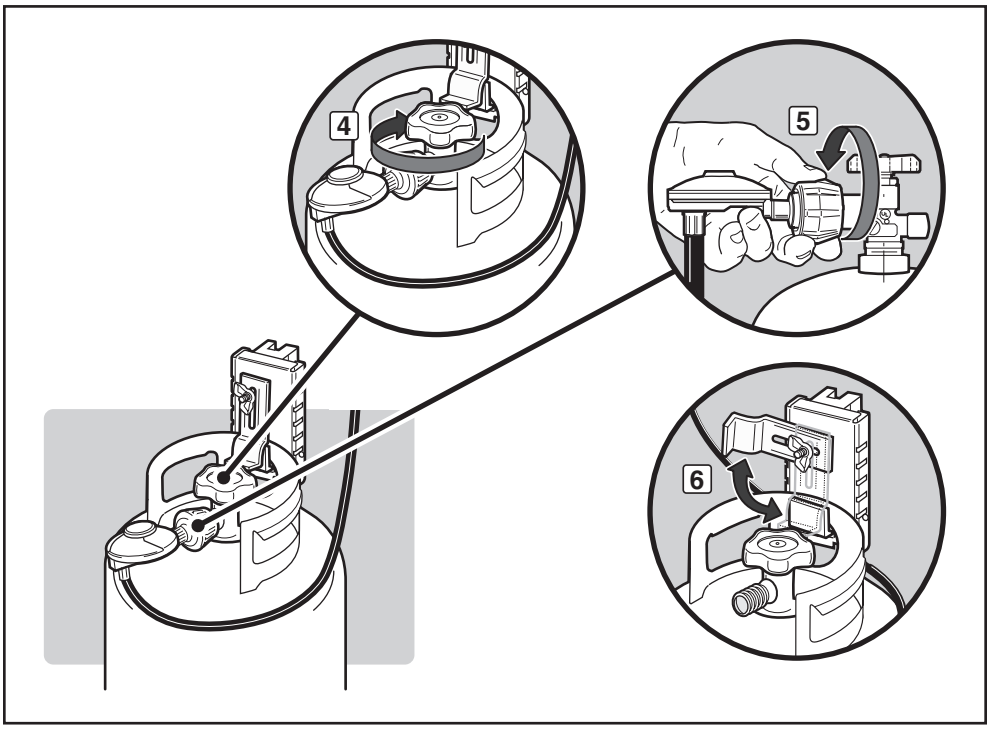
Proper filling of your cylinder is done by weight or volume, as described in NFPA 58. Please make sure your filling station uses one of these two methods, and ask your filling station to read the purging and filling instructions on the LP cylinder before attempting to fill it.

⚠ DANGER

NEVER store a spare LP cylinder under or near Weber® gas appliances. NEVER fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the cylinder by weight. IMPROPER FILLING IS DANGEROUS.

NOTE: Be certain cylinder is purged of trapped air prior to first filling. Your LP dealer is equipped to do this.



WHAT IS A LEAK CHECK?

The fuel system in your grill features many connections and fittings. A leak check is a reliable way to make sure that no gas is escaping from any of the connections or fittings.

Although all factory-made connections have been thoroughly checked for gas leaks, it's important to perform a leak check before using your grill for the first time, as well as anytime you disconnect and reconnect a fitting and each time you perform routine maintenance.

Safety must be considered when you are deciding where to place and operate your grill. Be sure to read the following warnings before installing or using your grill.

WARNINGS:

- ⚠ **Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **Your Weber® gas grill shall not be used beneath overhead combustible construction.**
- ⚠ **Your Weber® gas grill is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **Do not use the grill within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.**
- ⚠ **Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **Keep ventilation openings for cylinder enclosure free and clear from debris.**
- ⚠ **The entire cookbox gets hot when in use. Do not touch.**
- ⚠ **Do not move the Weber® gas grill when operating or while grill is hot.**

PARTIAL DISASSEMBLY OF YOUR GRILL FOR A LEAK CHECK

In order to do the leak check, you need to have access to the gas valves, which will require some simple grill disassembly.

Confirm that Grill Is Off

A) Turn gas supply off at source.

B) Check that **ALL** burner control knobs are in the off (○) position **(1)**. Control knobs are shipped in the off (○) position, but you should check to be sure that they are turned off. Check by pushing control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off. If your grill has a side burner, make sure the side burner control knob is turned off.

Remove Control Panel

You will need: A Phillips screwdriver.

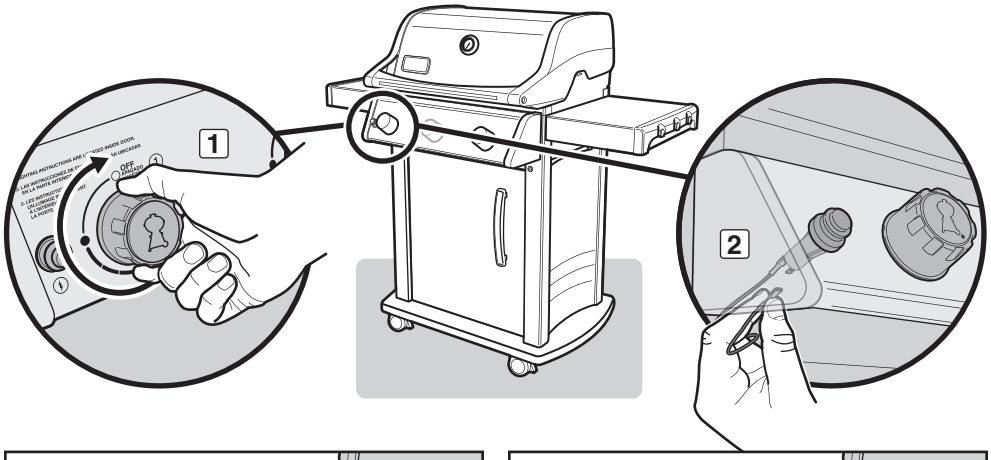
A) Disconnect the two wires from the igniter button located on the underside of the control panel **(2)**. *NOTE: Pull from terminals at ends of wires.*

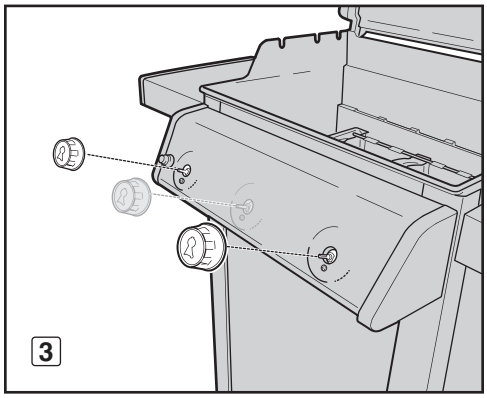
B) Remove control knobs **(3)**.

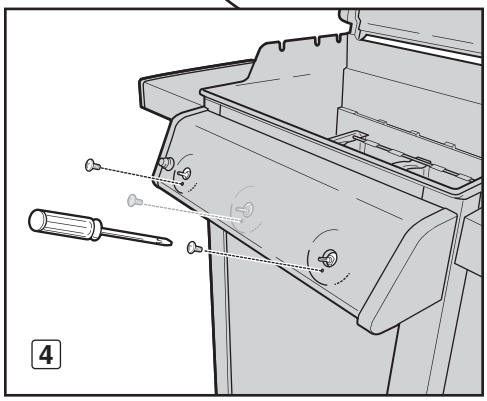
C) Remove the screws from the front of the control panel with a Phillips screwdriver **(4)**.

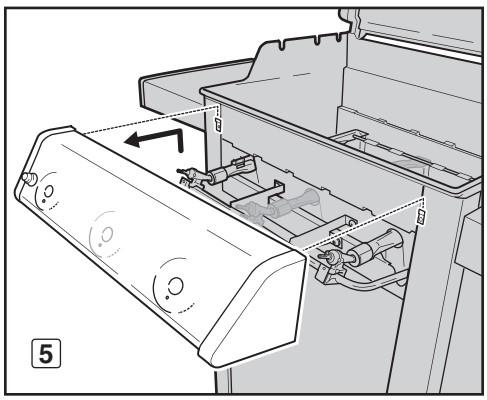
D) Carefully lift control panel up and then pull forward away from frame **(5)**.

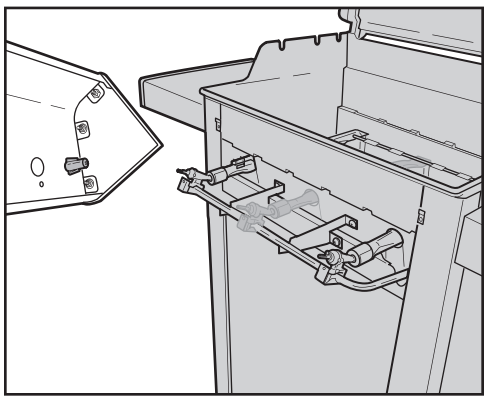
Your grill is now ready for a leak check. Proceed to "CHECKING FOR GAS LEAKS."











⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

⚠ WARNING: The gas connections of your gas grill have been factory tested. We do, however, recommend that you leak check all gas connections before operating your gas grill.

⚠ WARNING: Perform these leak checks even if your grill was dealer or store assembled.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

NOTE: All factory-made connections have been thoroughly checked for gas leaks and the burners have been flame-tested. As a safety precaution, however, you should check all fittings for leaks before using your Weber® gas grill. Shipping and handling may loosen or damage a gas fitting.

CHECKING FOR GAS LEAKS

You will need: A spray bottle or brush or rag and a soap and water solution. (You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.)

A) Turn gas supply on at source **(1)**.

⚠ WARNING: Do not ignite burners when leak checking.

B) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:

a) Regulator hose-to-bulkhead connection **(2)**.
b) Corrugated manifold hose-to-bulkhead connection **(3)**.
c) Corrugated manifold hose-to-manifold connection **(4)**.

⚠ WARNING: If there is a leak at connections (2, 3 or 4), turn off the gas, tighten the fitting with a wrench, and recheck for leaks with soap and water solution. If a leak persists after tightening the fitting, turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

d) Regulator-to-cylinder connection **(5)**.
e) Regulator hose-to-regulator connection **(6)**.
f) Valves-to-manifold connections **(7)**.

⚠ WARNING: If there is a leak at connections (5, 6, or 7), turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

C) When leak checking is complete, turn gas supply off at the source and rinse connections with water.

NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

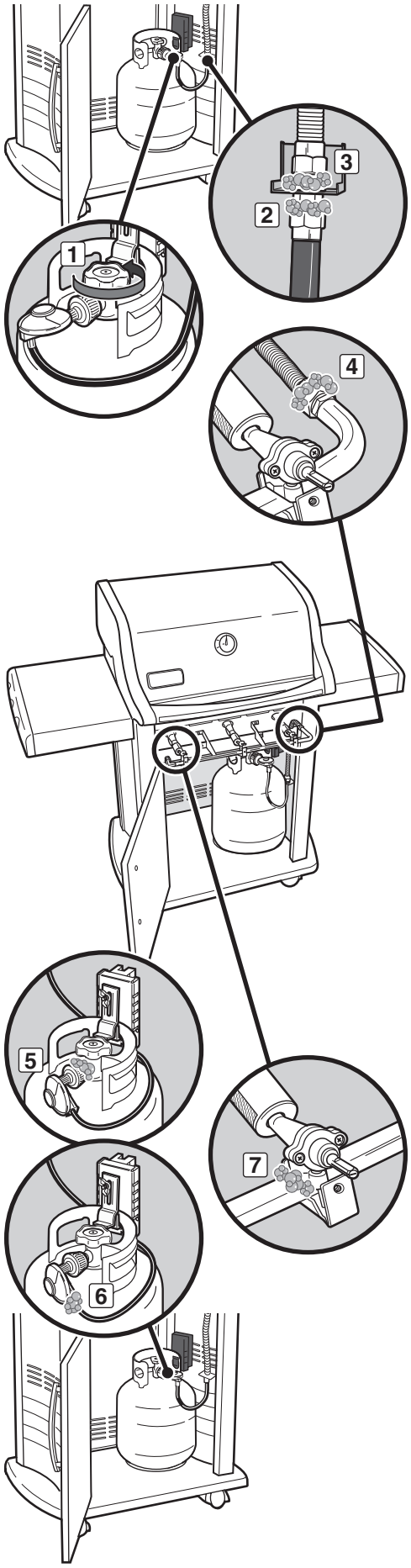
Reinstall Control Panel

You will need: A Phillips screwdriver.

A) Align valve stems with holes in control panel. Position top edge of control panel on tabs of frame assembly. Push control panel down into position.
B) Fasten control panel with screws.
C) Place control knobs onto valve stems.
D) Connect the wires to the igniter button.

⚠ WARNING: Make sure that all parts are assembled and hardware is fully tightened before operating the grill. Your actions, if you fail to follow this product warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.

Now you are ready to use your grill.



TIPS & HINTS

- Always preheat the grill before cooking. Set all burners on high heat and close lid; preheat for 10 minutes, or until thermometer registers 500° – 550°F (260° – 290°C).
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Recipe grilling times are based on outside temperatures of 70°F (20°C) and little or no wind. Allow for more cooking time on cold or windy days, or at higher altitudes. Allow for less cooking time in extremely hot weather.
- Grilling conditions may require adjustment of the burner controls to attain the correct cooking temperatures.
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Crowding food onto a cooking grate means more time will be required to cook the food.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant ¼ inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Foods in containers, such as baked beans, will require more time if grilled in a deep casserole than in a shallow baking pan.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Using a timer will help to alert you when "well done" is about to become "overdone."

PREHEATING

Preheating the grill before grilling is important. To preheat: Light your grill according to the instructions in the Owner's Guide; then turn all burners to start/high (⚡) position, close the lid, and preheat until the temperature reaches between 500° and 550°F (260° and 290°C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind. After preheating, you can adjust the individual burners as desired.

⚠ **WARNING: Should the burners go out while grill is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight grill, using the igniting instructions.**

COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid.

FLAVORIZER® SYSTEM

The closed lid and Flavorizer® bars produce that "outdoor" flavor in the food. When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavor. Thanks to the unique design of the burners, the Flavorizer® bars, and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames.

DRIPPINGS AND GREASE

Because of the special design of the Flavorizer® bars and burners, excess fats are directed down the slide-out grease tray and into the catch pan. Disposable drip pans that fit the catch pan are available.

SAFETY FIRST

It's sensible and smart to get in the habit of performing a few safety checks before grilling.

When you are getting ready to grill, your first thought should always be safety. Following are a few safety checks that you should perform each time you grill.

SLIDE-OUT GREASE TRAY

Your grill was built with a grease collection system, which funnels grease away from food and into removable containers.

Check the slide-out grease tray for grease build-up each time you use your grill. Remove excess grease with a plastic scraper **(1)**. Wash the grease tray with a soap and water solution and rinse with water.

⚠ **CAUTION: Do not line the slide-out grease tray with aluminum foil.**

CATCH PAN AND DISPOSABLE DRIP PAN

Grease from the slide-out grease tray funnels into a catch pan. Cleaning the catch pan is just as important as cleaning the slide-out grease tray.

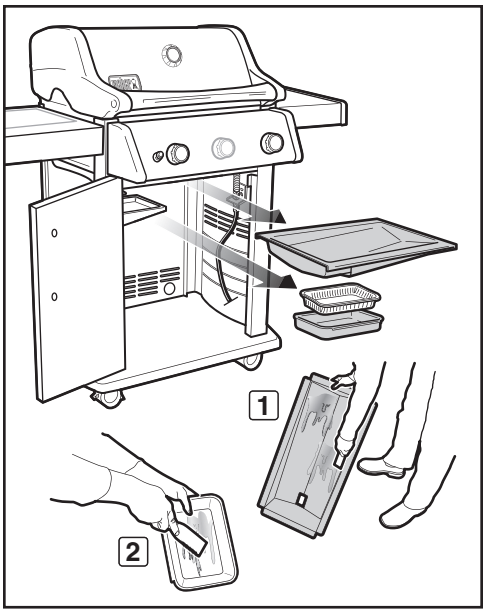
Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper **(2)**. Wash the catch pan with warm, soapy water and rinse with water. To keep the catch pan cleaner longer, you can line the catch pan with a Weber® disposable drip pan or with aluminum foil.

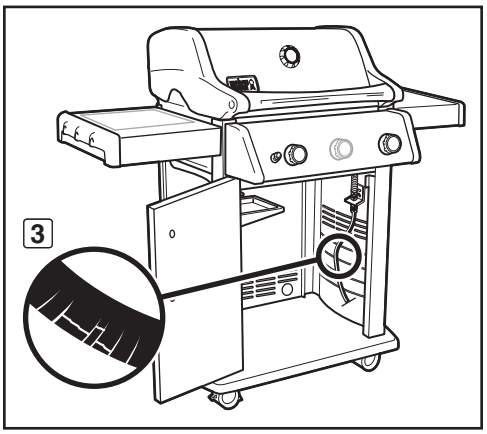
⚠ **WARNING: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.**

HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking **(3)**.

⚠ **WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**





METHODS OF BURNER IGNITION

There are two ways to ignite burner 1. The first is by using the electronic Crossover® ignition system built into your grill. The second is with a match.

Next are the steps for igniting your grill using the electronic Crossover® ignition system. On the following page are steps for igniting your grill with a match.

Summary lighting instructions are inside the cabinet door.

Some batteries have a plastic protective wrap around them. This plastic must be removed before you attempt to ignite your grill with the electronic Crossover® ignition system. Do not confuse this plastic with the battery label.

MAIN BURNER IGNITION

Electronic Crossover® Ignition System

The electronic Crossover® ignition system ignites burner 1 with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the igniter button. You will hear the igniter clicking. Burner(s) 2 (and 3) can be lit after burner 1 is lit.

A) Open the grill lid **(1)**.

⚠ DANGER

Failure to open the lid before igniting the grill's burners, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

B) Make sure **ALL** burner control knobs are turned off **(2)**. Check by pushing control knobs in and turning them clockwise until they stop.

⚠ WARNING: The burner control knobs must be in the off (○) position before you turn on the LP cylinder valve. If they are not in the off (○) position when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn off the LP cylinder valve and burner control knobs. Start over.

⚠ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

C) Turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise **(3)**.

D) Push burner 1 control knob in and turn it counterclockwise to start/high (ϟ) position **(4)**. **IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**

E) Push and hold in the igniter button **(5)**. You will hear the igniter clicking.

F) Check that burner 1 is lit by looking through the cooking grates. You should see a flame.

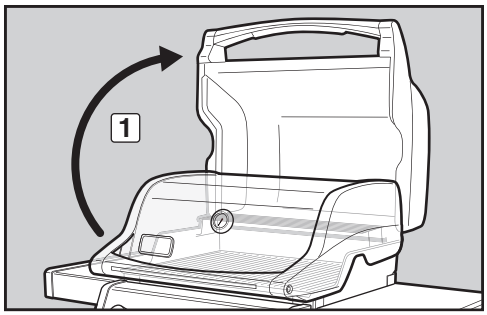
⚠ WARNING: Do not lean over the open grill.

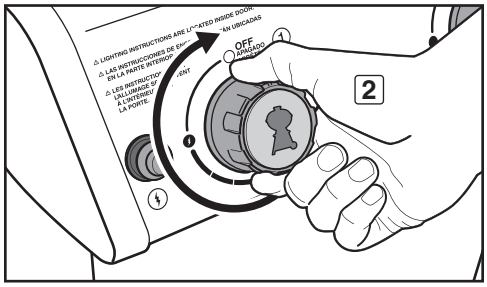
⚠ WARNING: If burner 1 fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again or light with a match.

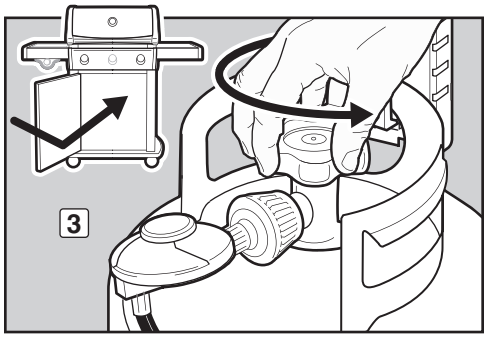
G) After burner 1 is lit, you can turn on burner 2 (and burner 3).

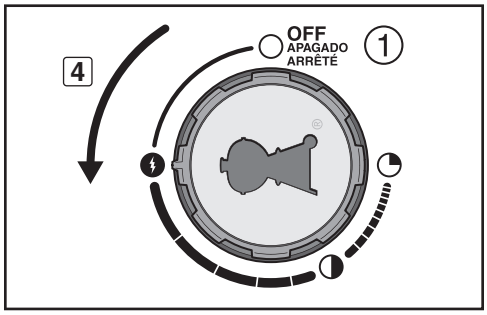
TO EXTINGUISH BURNER

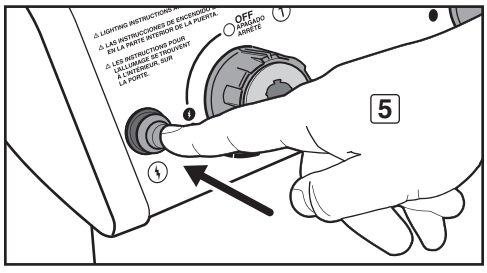
Push each burner control knob in and turn it clockwise to the off (○) position. Turn gas supply off at the source.











MAIN BURNER IGNITION & USAGE

MAIN BURNER IGNITION

Lighting with a Match

A) Open the grill lid **(1)**.

⚠ DANGER

Failure to open the lid before igniting the grill's burners, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

B) Make sure **ALL** burner control knobs are turned off **(2)**. Check by pushing control knobs in and turning them clockwise until they stop.

⚠ WARNING: The burner control knobs must be in the off (○) position before you turn on the LP cylinder valve. If they are not in the off (○) position when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn off the LP cylinder valve and burner control knobs. Start over.

⚠ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

C) Turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise **(3)**.

D) Put match in the matchstick holder and strike match. Insert matchstick holder with lit match down through the cooking grates, past the Flavorizer® bars and next to burner 1 **(4)**.

E) Push burner 1 control knob in and turn it counterclockwise to start/high (ϟ) position **(5)**. **IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**

F) Check that burner 1 is lit by looking through the cooking grates. You should see a flame.

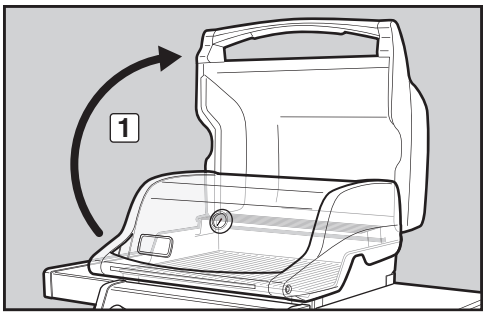
⚠ WARNING: Do not lean over the open grill.

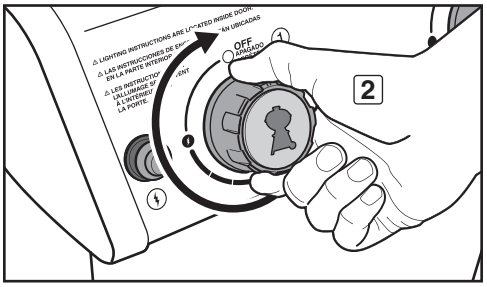
⚠ WARNING: If burner 1 fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again.

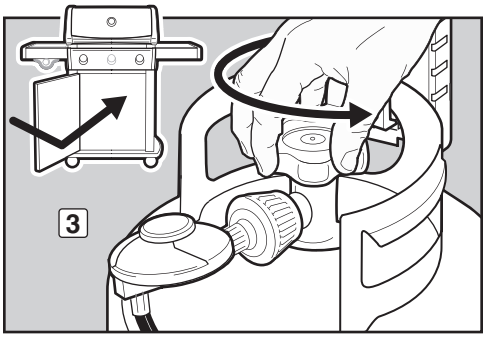
G) After burner 1 is lit, you can turn on burner 2 (and burner 3).

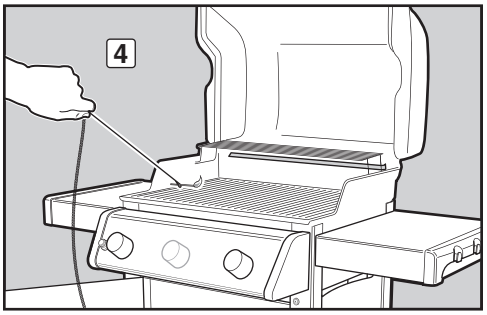
TO EXTINGUISH BURNER

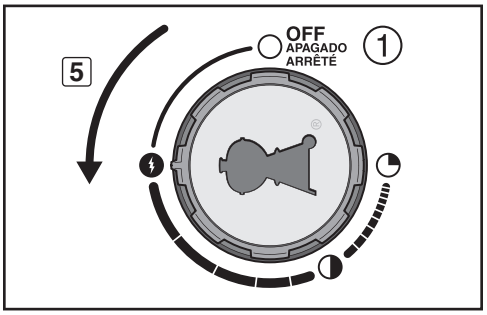
Push each burner control knob in and turn it clockwise to the off (○) position. Turn gas supply off at the source.











TROUBLESHOOTING

GENERAL TROUBLESHOOTING

PROBLEMS	SOLUTIONS
Burner does not ignite when you push the igniter button.	Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MAIN BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system. Refer to "MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM."
	Be sure that wires are correctly inserted into terminals on igniter module. Check that the wires are connected to terminals on igniter button under the control panel. Refer to "IGNITER MODULE WIRE GUIDE."
	If a new battery is installed, confirm that battery's plastic wrapping has been removed. Verify that the battery is in good condition and has been installed correctly. Refer to "MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM."
Burners do not ignite. **Burners have a small flickering flame when burner control knobs are in the high (ϟ) position.** **Grill temperature only reaches 250° to 300° F in the high (ϟ) position.**	The excess flow safety device, which is part of the grill-to-cylinder connection, may have been activated. To reset the excess flow safety device, refer to "MAIN BURNER IGNITION." **⚠ DANGER: When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.**
Burner does not ignite, or flame is low in high (ϟ) position.	LP fuel could be low or empty. Refill LP cylinder.
	Fuel hose could be bent or kinked. Straighten fuel hose.
Burner flame pattern is erratic. **Flame is low when burner is on high (ϟ) position.** **Flames do not run the whole length of the burner tube.**	Clean burner ports that run down the entire length of burner tube. Refer to "ANNUAL MAINTENANCE."
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect spider/insect screens for possible obstructions. (Blockage of holes.) Clean spider/insect screens. Refer to "ANNUAL MAINTENANCE."
Experiencing flare-ups. **⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.**	Grill must be preheated with all burners on high for 10 to 15 minutes.
	Clean the cooking grates and Flavorizer® bars thoroughly to remove grease. Refer to "CLEANING THE INSIDE OF THE GRILL."
	The slide-out grease tray may be dirty and is not allowing grease to flow into catch pan. Clean slide-out grease tray.
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The inside of the lid is porcelain enamel or stainless steel. It is not painted. It cannot "peel." What you are seeing is baked-on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.** Clean thoroughly. Refer to "CLEANING THE INSIDE OF THE GRILL."

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

KEEPING YOUR WEBER® GAS GRILL IN TIP-TOP SHAPE

⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

To keep your Weber® gas grill performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the spider/insect screens and burner tubes at least once a year. Below is important information about these two areas of the grill that should undergo annual maintenance.

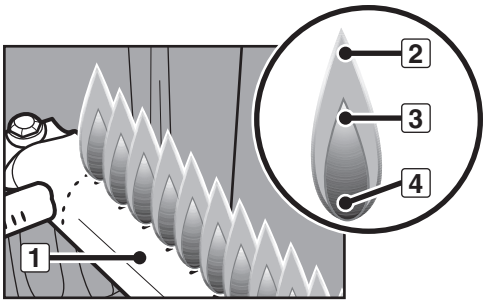
If you observe an incorrect flame pattern or blocked burner ports, proceed to the "BURNER TUBE CLEANING OR REPLACEMENT" instructions on the following pages.

BURNER FLAME PATTERN

The burner tubes in your Weber® gas grill were factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

- Burner tube **(1)**
- Tips occasionally flicker yellow **(2)**
- Light blue **(3)**
- Dark blue **(4)**

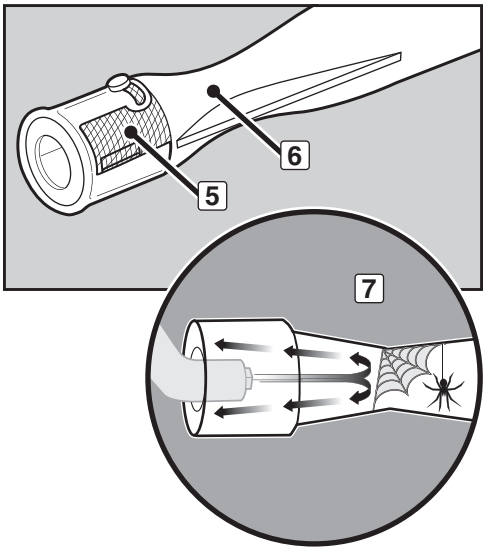
Check burner flame pattern. If the flames do not match the above description, it could be an indication that the spider/insect screens have become dirty or blocked.



WEBER® SPIDER/INSECT SCREENS

The combustion air openings of the burner tubes **(5)** are fitted with stainless steel screens to help prevent spiders and other insects from spinning webs and building nests inside the venturi section **(6)** of the burner tubes. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air openings **(7)**. This could result in a fire in and around the burner valves, under the control panel, causing serious damage to your grill.

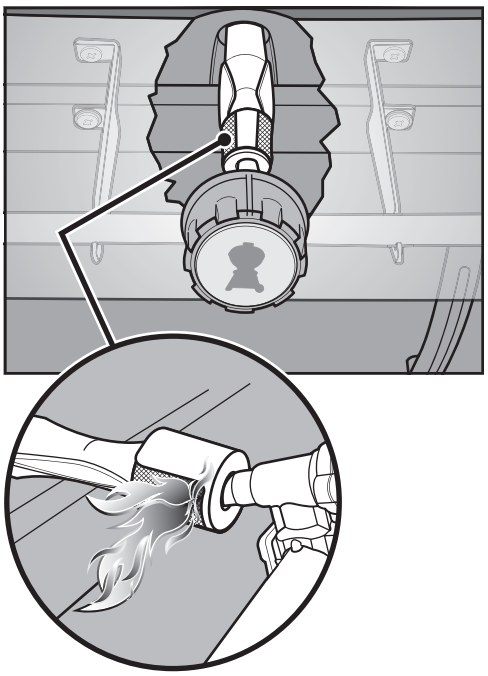
NOTE: If a spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



BURNER TUBE PORTS

Over time, from repeated use of the grill, the burner tube ports will become dirty. Blocked and dirty ports can restrict full gas flow. Following are ways to determine whether burner tubes are dirty or blocked.

- Gas is smelled in conjunction with burner flames that appear yellow and lazy
- Grill does not reach desired temperature
- Grill heats unevenly
- One or more of the burners do not ignite



BURNER TUBE CLEANING OR REPLACEMENT

Confirm that Grill Is Off

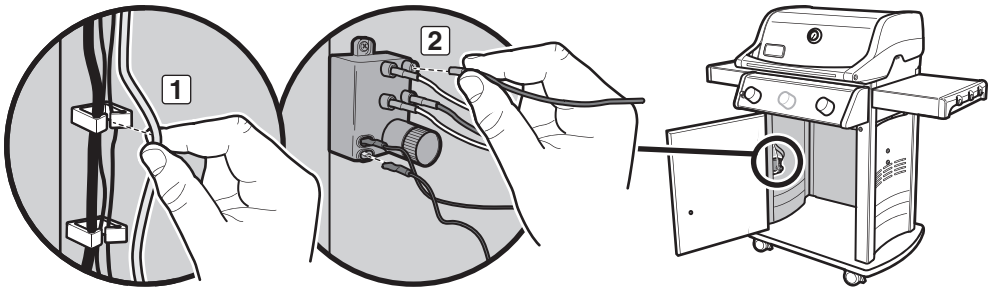
A) Turn gas supply off at source and disconnect gas fitting.
B) Check that all burner control knobs are in the off (○) position. Check by pushing control knobs in and turning them clockwise until they stop. If they do not turn, they are already off. If they do turn, continue turning them clockwise until they stop; then they are off. If your grill has a side burner, make sure the side burner control knob is turned off.

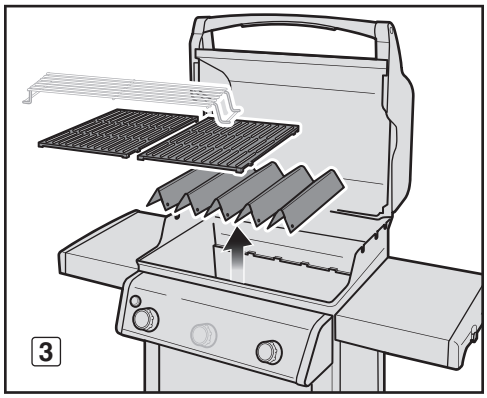
Remove Control Panel

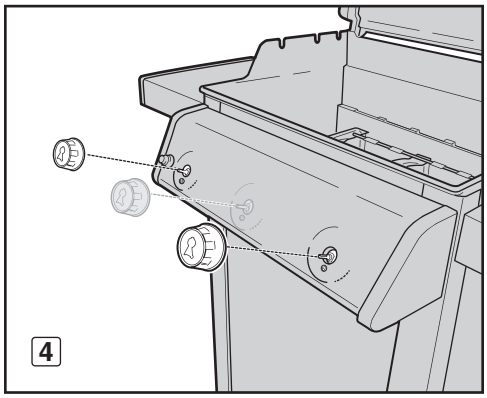
You will need: A Phillips screwdriver.
A) Open cabinet door. Remove igniter wires from wire clips on the inside left panel **(1)**. Disconnect wires from igniter module inside the cabinet **(2)**.
NOTE: Do not disconnect by pulling on wires; pull from terminals at ends of wires.
B) Remove cookbox components **(3)**.
C) Remove control knobs **(4)**.
D) Remove screws from the front of the control panel with a Phillips screwdriver **(5)**.
E) Carefully lift control panel up and then pull forward and away from cookbox **(6)**.

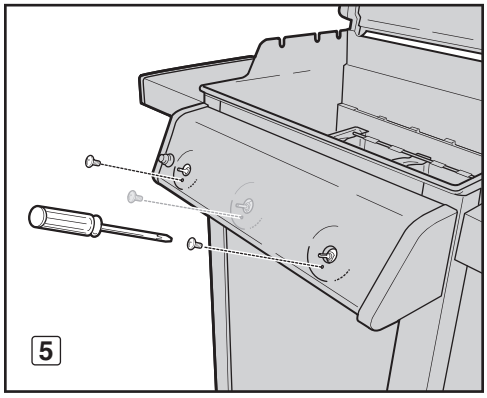
Remove Manifold

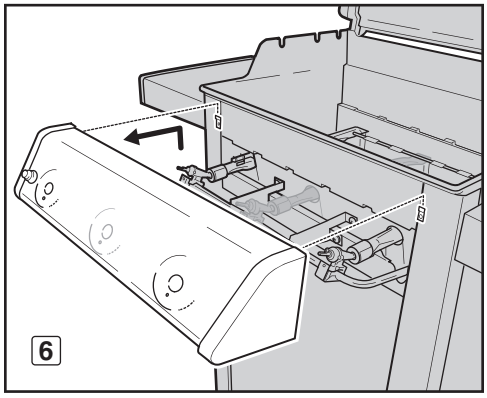
You will need: A Phillips screwdriver, two 7/16" wrenches.
A) With the Phillips screwdriver, remove two screws and two washers attaching manifold to front cross brace **(7)**.
B) Using two 7/16" wrenches, remove two bolts and two nuts attaching manifold to cookbox **(8)**. Pull manifold forward and away from burner tubes **(9)**. Manifold will remain attached to corrugated gas line(s). Be careful not to let manifold scratch frame or door or kink the attached corrugated gas line(s).

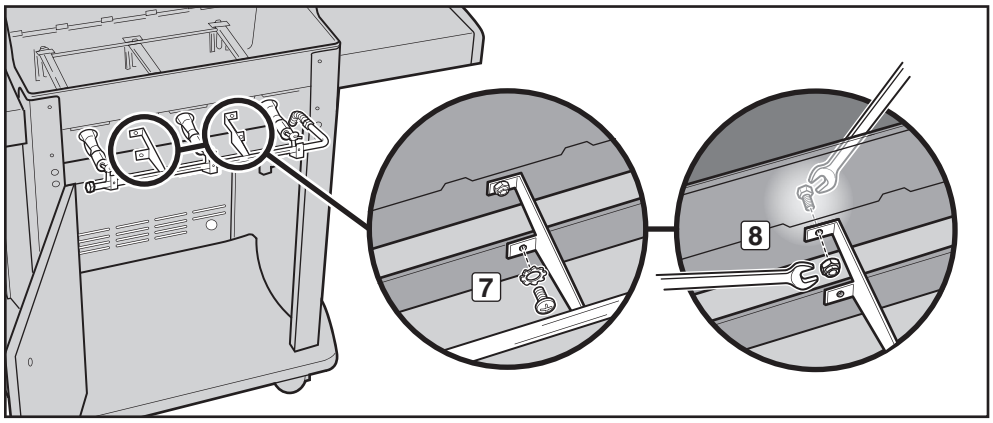


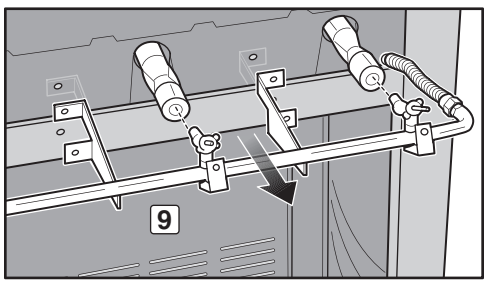












BURNER TUBE CLEANING OR REPLACEMENT (continued)

Remove Burner Tubes

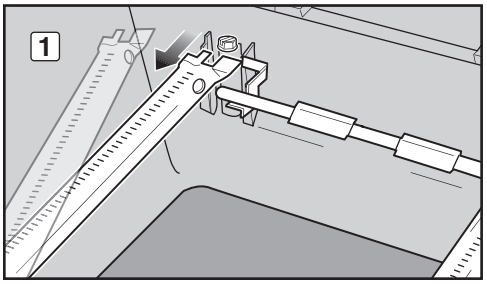
For Spirit® grills with 2 burners (210 and 220 models):

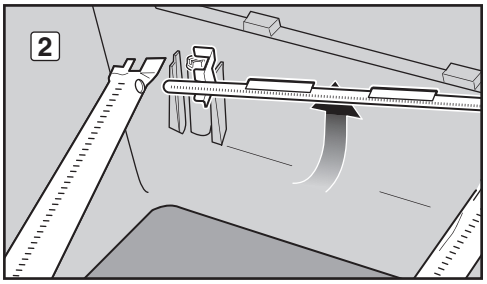
A) Slide burner tube 1 out from under the guide screw and washer. Move burner tube 1 slightly to the left to detach it from Crossover® tube **(1)**.
B) Remove Crossover® tube **(2)**.
C) Lift burner tube 1 up and out of cookbox while guiding the wires through the hole in the cookbox **(3)**.
D) Slide burner tube 2 out from under the guide screw and washer. Lift burner tube 2 up and out of the cookbox **(4)**.

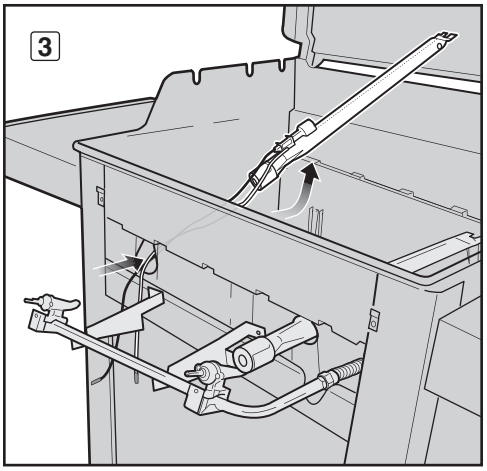
For Spirit® grills with 3 burners (310 and 320 models):

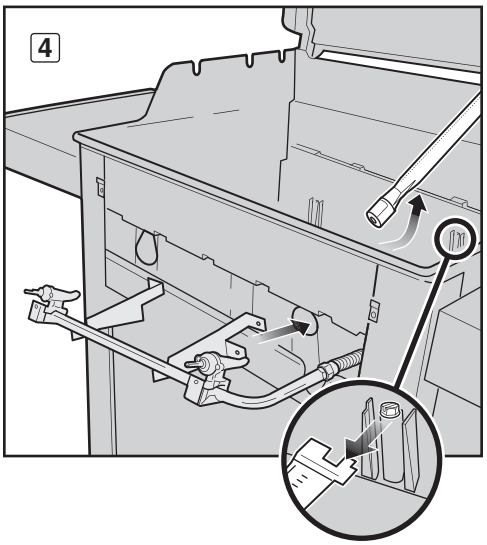
A) Slide burner tube 1 out from under the guide screw and washer. Move burner tube 1 slightly to the left to detach it from Crossover® tube **(1)**.
B) Lift burner tube 1 up and out of cookbox while guiding the wires through the hole in the cookbox **(2)**.
C) Slide burner tube 3 out from under the guide screw and washer. Move burner tube 3 slightly to the right to detach it from Crossover® tube. Lift burner tube 3 up and out of cookbox.
D) Slide burner tube 2 out from under the guide screw and washer. Remove the Crossover® tube by moving it toward back of cookbox **(3)**. Lift burner tube 2 up and out of cookbox.

210/220

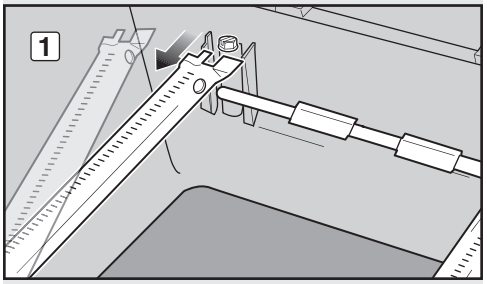


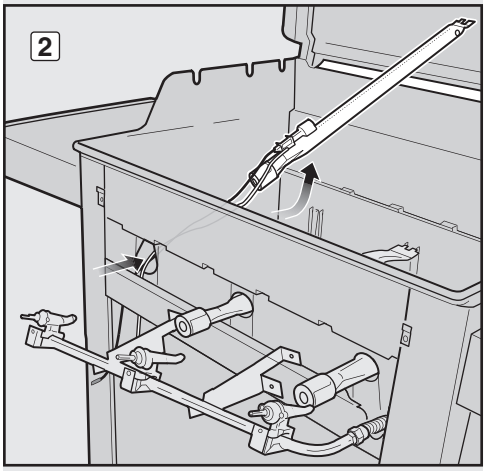


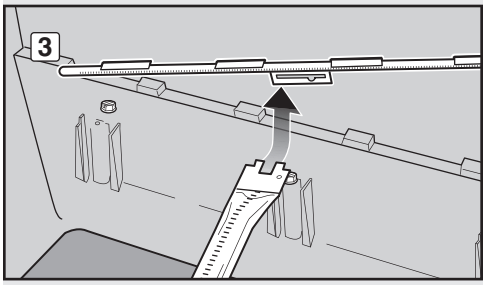




310/320







BURNER TUBE CLEANING OR REPLACEMENT (continued)

Clean Burner Tubes

You will need: A flashlight, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush, and a soft bristle brush (toothbrush).

A) Look inside each burner tube and Crossover® tube with a flashlight **(1)**.

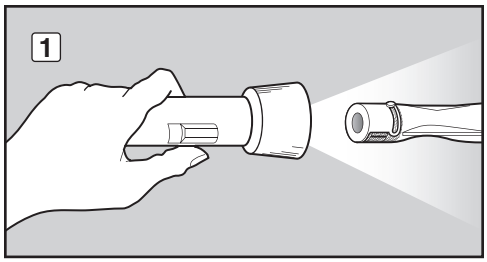
B) Clean any debris or blockage from the inside of the tubes with the wire **(2)**.

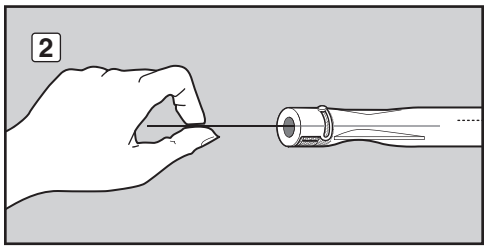
C) Check spider/insect screens at the ends of the burner tubes and clean them using the soft bristle brush **(3)**.

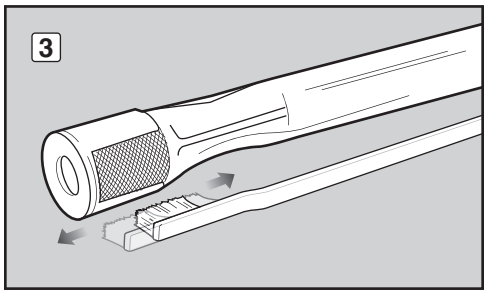
⚠ CAUTION: Do not clean the spider/ insect screens with hard or sharp tools. Do not dislodge the spider/ insect screens or enlarge the screen openings.

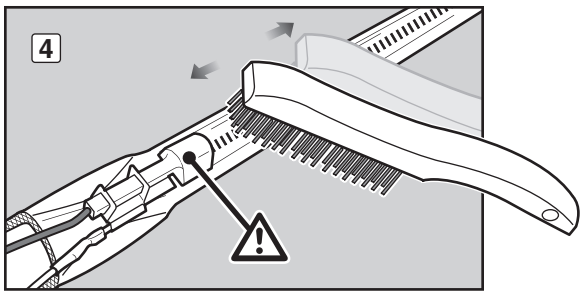
D) Use the steel bristle brush to clean the outside of the burner tubes and the Crossover® tube. This is done to make sure all burner ports (openings) running along the length of the tubes are fully open. When cleaning burner tube 1, avoid damaging the igniter electrode by carefully brushing around it **(4)**.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.









BURNER TUBE CLEANING OR REPLACEMENT (continued)

Reinstall Burner Tubes

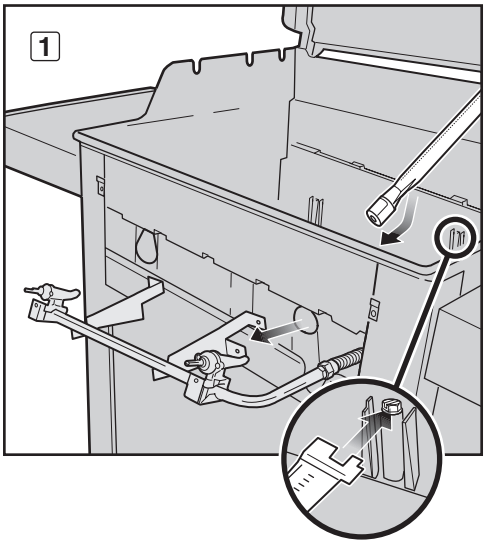
For Spirit® grills with 2 burners (210 and 220 models):

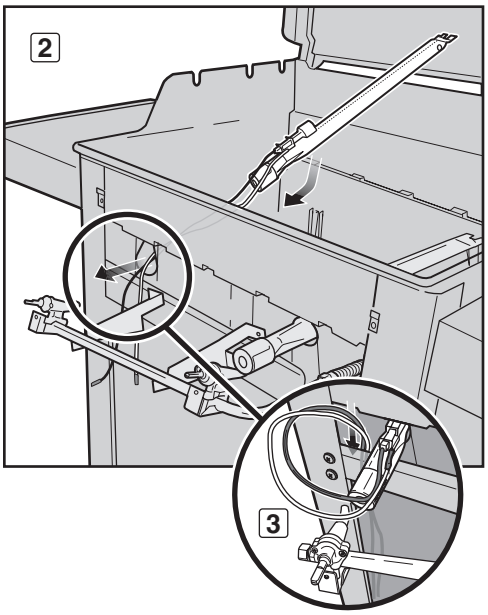
A) Put burner tube 2 inside cookbox and pass the front end of tube out through burner tube 2 opening. *Note: Single row of burner ports should be facing up.* Slide burner tube 2 under the guide screw and washer **(1)**.
B) Put burner tube 1 inside cookbox and pass igniter wires and the front end of tube out through burner tube 1 opening **(2)**. Guide wires from burner tube 1 between front cross brace and cookbox and down into cabinet **(3)**.
C) While holding burner tube 1, insert left side of Crossover® tube into Crossover® burner hole **(4)**. Guide right side of Crossover® tube into Crossover® burner hole in burner tube 2 *(not pictured)*. *Note: The* Crossover® *tube burner ports should face the front of the cookbox.*
D) Slide burner tube 1 under the guide screw and washer **(5)**.

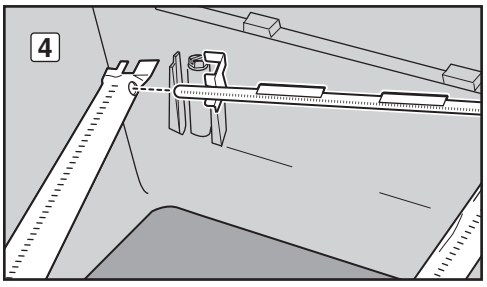
For Spirit® grills with 3 burners (310 and 320 models):

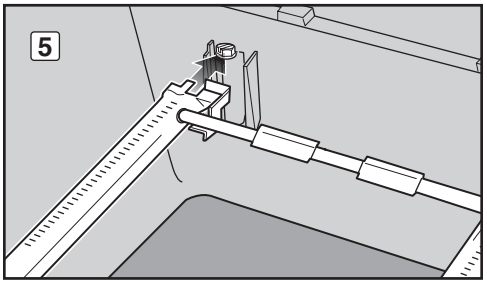
A) Put burner tube 2 inside cookbox and pass the front end of tube out through burner tube 2 opening **(1)**. *Note: Single row of burner ports should be facing up.*
B) Slide Crossover® tube alignment guide over the end of burner tube 2 **(2)**. *Note: The* Crossover® *tube burner ports should face the front of the cookbox.* With Crossover® tube attached, slide burner tube 2 under the guide screw and washer **(3)**.
C) Put burner tube 3 inside cookbox and pass the front end of tube out through burner tube 3 opening *(not pictured)*. Insert right side of Crossover® tube into Crossover® burner hole in burner tube 3. Slide burner tube 3 under the guide screw and washer **(4)**.
D) Put burner tube 1 inside cookbox and pass igniter wires and the front end of tube out through burner tube 1 opening **(5)**. Guide wires from burner tube 1 between front cross brace and cookbox and down into cabinet **(6)**.
E) While holding burner tube 1, insert left side of Crossover® tube into Crossover® burner hole. Slide burner tube 1 under the guide screw and washer **(7)**.

210/220

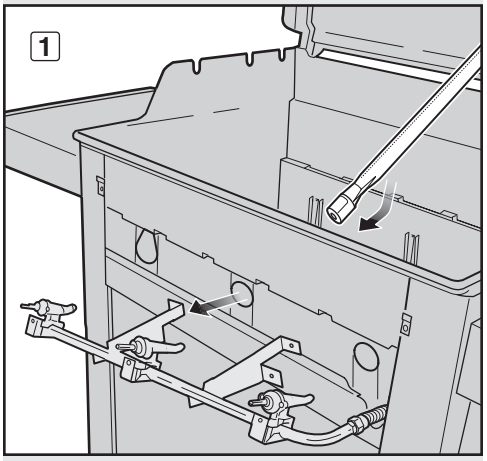


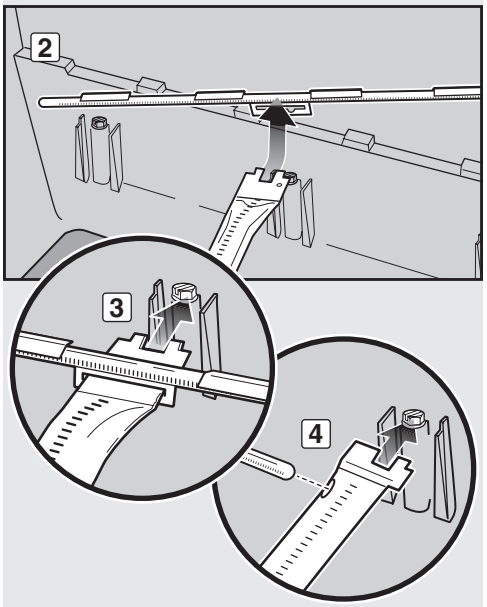


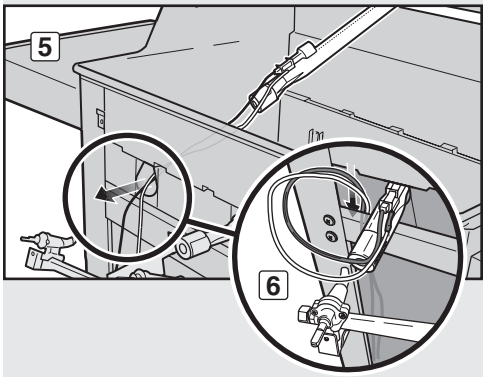


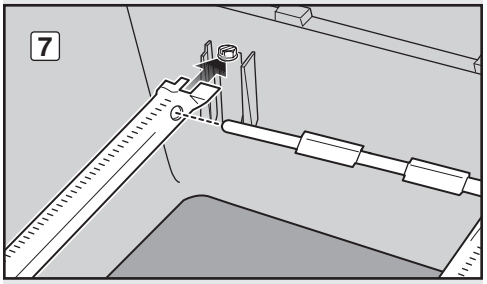


310/320









BURNER TUBE CLEANING OR REPLACEMENT (continued)

Reinstall Manifold

You will need: A Phillips screwdriver, two 7/16" wrenches.

A) Align valves with burner tubes. Using two 7/16" wrenches, install bolts and nuts that secure manifold to cookbox **(1)**.

B) With a Phillips screwdriver, install screws and washers that secure manifold to front cross brace **(2)**. If manifold was properly reinstalled, valves will now be fully seated inside burner tubes.

⚠ CAUTION: The burner tube openings (3) must be positioned properly over the valve orifices (4).

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to CHECKING FOR GAS LEAKS.

C) Replace cookbox components *(not pictured)*.

Reinstall Control Panel

You will need: A Phillips screwdriver.

A) Guide the two wires on back of control panel over front cross brace and down into cabinet **(5)**.

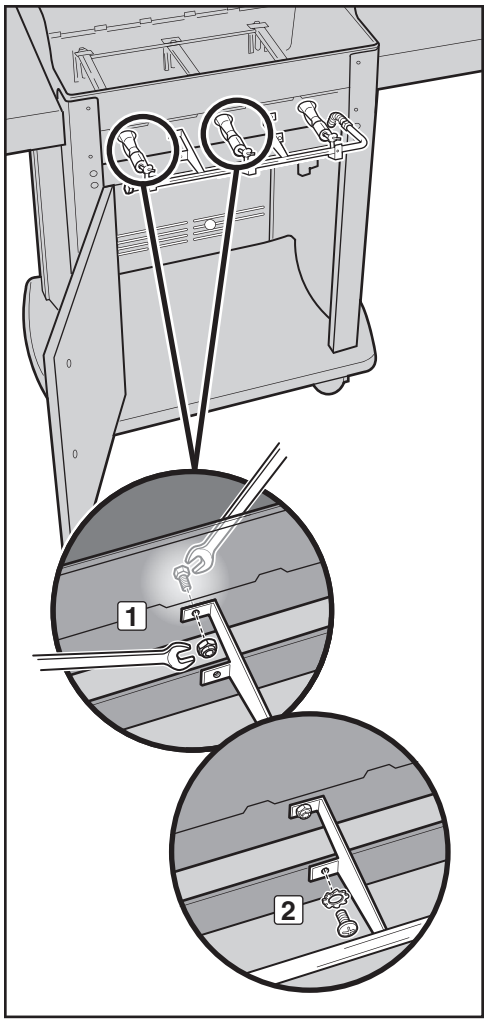
B) Align valve stems with holes in control panel. Position top edge of control panel on tabs of frame assembly. Push control panel down into position.

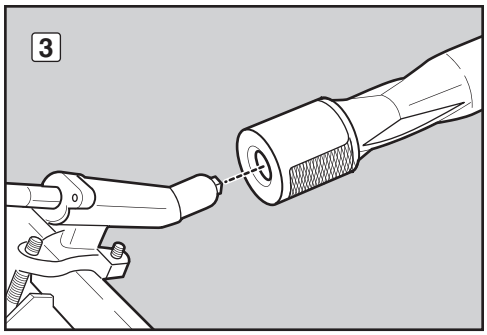
C) Fasten control panel with screws.

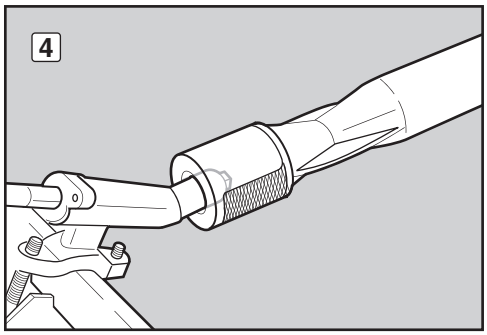
D) Place control knobs onto valve stems.

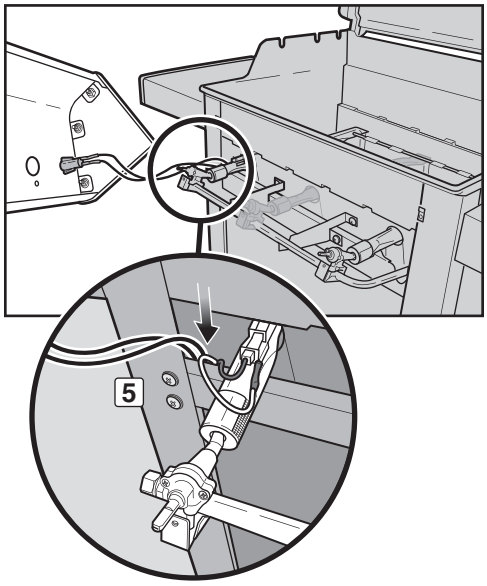
E) Connect the wires to the igniter module. Snap wires back into wire clips on inside left panel. Refer to "MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM" for proper positioning.

⚠ WARNING: Make sure that all parts are assembled and hardware is fully tightened before operating the grill. Your actions, if you fail to follow this product warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.









STORAGE AND/OR NONUSE

For grills that have been stored or left unused for a while, it is important to follow these guidelines:

- The gas must be turned off at the LP cylinder when the Weber® gas grill is not in use.
- If storing the Weber® gas grill indoors, first DISCONNECT the gas supply and store the LP cylinder outdoors in a well-ventilated space.
- Do not store a disconnected LP cylinder in a building, garage, or any other enclosed area.
- If you do not disconnect the LP cylinder from the Weber® gas grill, be sure to keep both the grill and the cylinder outdoors in a well-ventilated area.
- The Weber® gas grill should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "ANNUAL MAINTENANCE.")
- Check that the areas under the control panel and the slide-out grease tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screens should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

BEAUTIFUL—INSIDE AND OUT

Weber® grill owners take a lot of pride in their grills, and with good reason: our grills are marvels of engineering and design. Flaunt your pride and joy. Keep your grill clean and beautiful—inside and out—by following these routine maintenance steps.

CLEANING THE OUTSIDE OF THE GRILL

To keep the outside of your grill looking its best, use the following guidelines for safe cleaning.

⚠ WARNING: Turn your Weber® gas grill off and wait for it to cool before cleaning it.

Painted, Enameled and Plastic Surfaces

Use a warm, soapy water solution to clean outside surfaces; then rinse with water.
IMPORTANT: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on grill or cart surfaces.

Stainless Steel Surfaces

Your grill or its cabinet, lid, and control panel may be made of stainless steel. Wash outside surfaces with a soft cloth and a soap and water solution, rinse with water, and wipe dry.

For stubborn particles, a non-metallic brush can be used. Scrub stainless steel surfaces in the direction of the grain.

IMPORTANT: Do not clean stainless steel with anything containing acid, mineral spirits, or xylene. Rinse surfaces well after cleaning. Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches. When cleaning stainless steel, be sure to rub/wipe in the direction of the grain.

CLEANING THE INSIDE OF THE GRILL

To keep your grill performing safely and efficiently, it is important to remove any debris and excess grease that may have accumulated on the inside of the grill. Use the following guidelines for safe cleaning.

Inside Lid

Flaking, built-up grease resembles paint flakes. Wipe inside of lid with paper towel to prevent grease build-up. Wash inside lid with warm, soapy water; then rinse with water.

Cookbox

Wash inside of cookbox with warm, soapy water; then rinse with water.

Cookbox Components

You will need: A stainless steel bristle brush, stiff plastic scraper.

A) Scrape and brush the cooking grates with the scraper and brush. Remove the cooking grates and set aside.
B) Scrape and brush the Flavorizer® bars with the scraper and brush. As needed, wash them with warm, soapy water; then rinse with water. Remove Flavorizer® bars and set aside.

⚠ CAUTION: Do not clean Flavorizer® bars or cooking grates in a self-cleaning oven.

C) Brush any debris off of burner tubes and Crossover® tube. Do not enlarge burner ports (openings) running along length of burner and Crossover® tubes **(1)**. *NOTE: When cleaning burner tube 1, avoid damaging the igniter electrode by carefully brushing around it.*
D) When cleaning is complete, replace the Flavorizer® bars and cooking grates.

Slide-Out Grease Tray

Your grill was built with a grease collection system, which funnels grease away from food and into removable containers.

Check the slide-out grease tray for grease build-up each time you use your grill. Remove excess grease with a plastic scraper **(2)**. Wash the grease tray with a soap and water solution and rinse with water.

⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.

Catch Pan and Disposable Drip Pan

Grease from the slide-out grease tray funnels into a catch pan. Cleaning the catch pan is just as important as cleaning the slide-out grease tray.

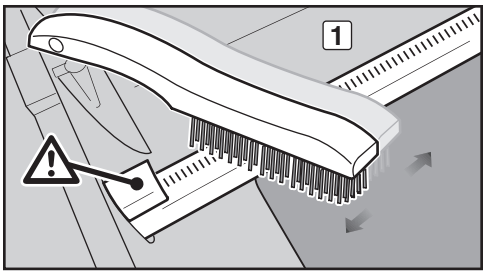
Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper **(3)**. Wash the catch pan with warm, soapy water and rinse with water. To keep the catch pan cleaner longer, you can line the catch pan with a Weber® disposable drip pan or with aluminum foil.

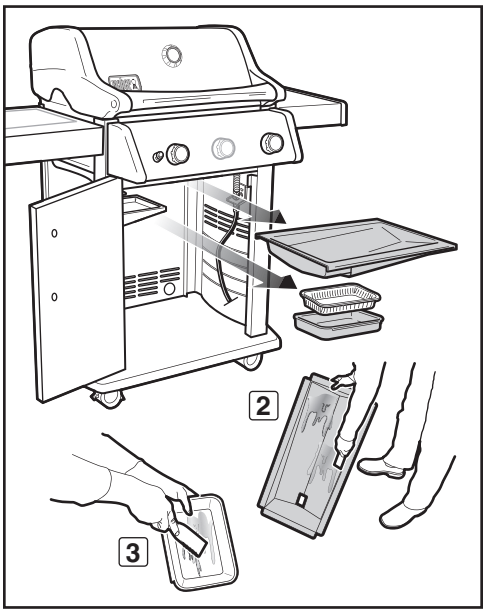
⚠ WARNING: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

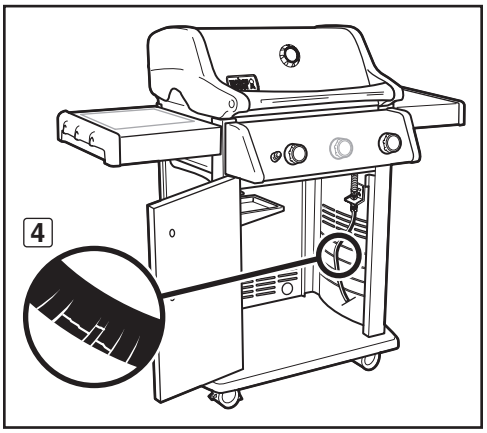
HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking **(4)**.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.







To obtain replacement disposable drip pans, cooking grates and Flavorizer® bars, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com.®

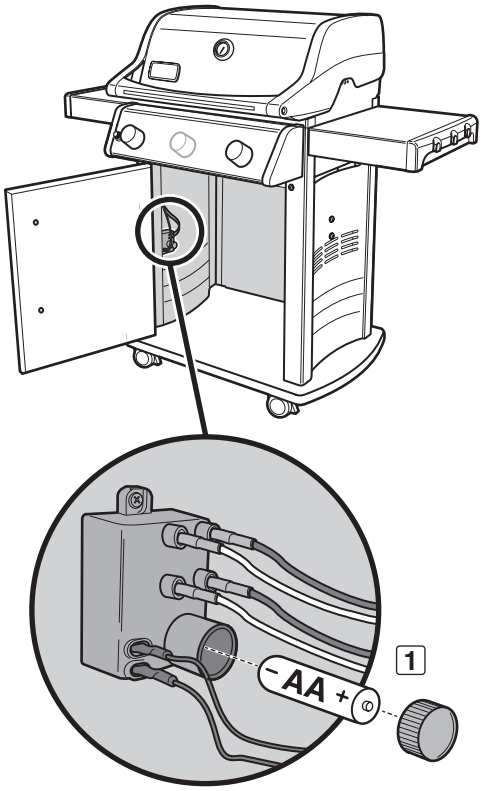
MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM

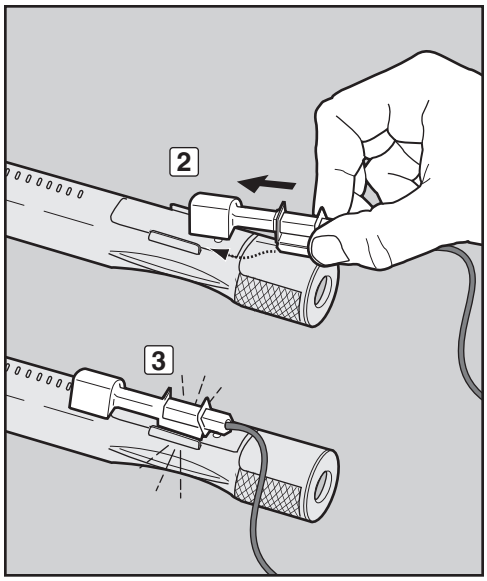
The igniter module supplies power to the electronic Crossover® ignition system and the side burner with one igniter button. Whether you are performing routine maintenance or a troubleshooting check on the ignition system, read the following to keep your ignition system working properly.

If the electronic Crossover® ignition system fails to ignite, you'll need to pinpoint where the problem is occurring: with the gas flow or with the electronic ignition system. Begin by attempting to match light your burners. Refer to “MAIN BURNER IGNITION - Lighting with a Match.” If match lighting is successful, the problem lies in the ignition system.

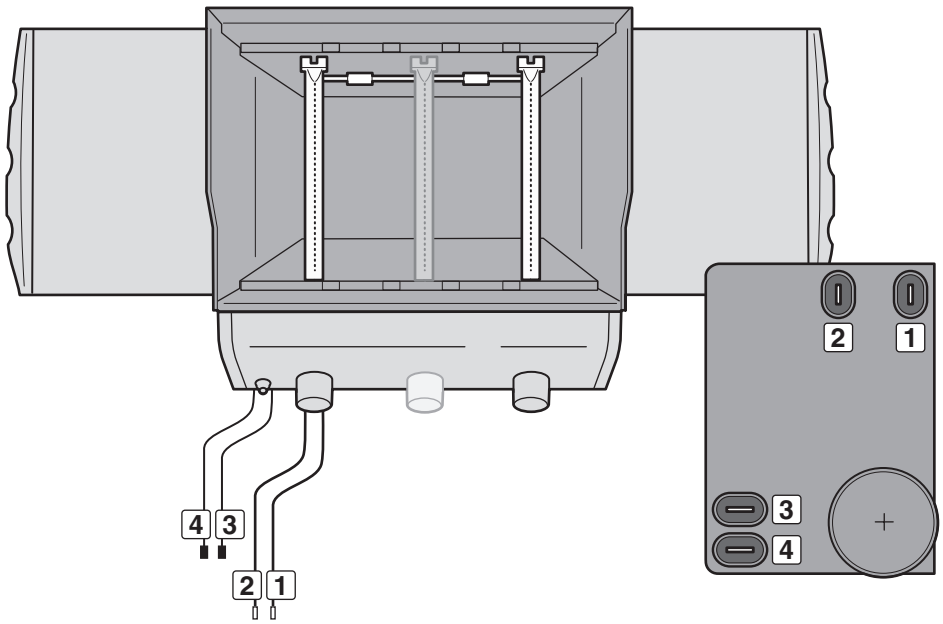
- Verify that the AA battery (alkaline only) is in good condition and is installed correctly **(1)**. Some batteries have a plastic protective wrap around them. This plastic must be removed before installing battery. Do not confuse this plastic with the battery label.
- Make sure the igniter wires are properly attached to the igniter module. Refer to the “IGNITER MODULE WIRE GUIDE” chart on this page.
- Make sure the ceramic igniter assembly is fully inserted into burner tube igniter channel **(2)**. If properly positioned, you will hear a snap **(3)**.
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.

If the electronic Crossover® ignition system still fails to ignite, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.





IGNITER MODULE WIRE CHART (E210 / E310 / SP310)



BURNER 1	IGNITER BUTTON
Black Terminal **(1)**	Black Terminal **(3)**
Yellow Terminal **(2)**	Black Terminal **(4)**

⚠ **ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.**

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products LLC, Customer Service Department for genuine Weber-Stephen Products LLC replacement part(s) information.

⚠ **WARNING: Do not attempt to make any repair to gas carrying, gas burning, igniter components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.**

WEBER-STEPHEN PRODUCTS LLC
www.weber.com®

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a Delaware limited liability company, located at 200 East Daniels Road, Palatine, Illinois 60067 U.S.A.